



Shepcote Distributors Ltd
Pexton Road
Kelleythorpe Industrial Estate, Driffield
East Yorkshire, YO25 9FR

Tel: 01377 252537
Email: technical@shepcote.com
www: www.shepcote.co.uk

Product Specification

Product Information				
Product Name	Californian Whole Almonds			
Product Description	Whole Californian Almond Kernels			
Ingredient	% in Mixing Bowl	Country of Origin		
Almonds	100	USA		
Ingredient Declaration				
Ingredients: Almond (Nut)				
Pack Size(s) - Bulk	Product Code		Pack Size	
	0001450		22.68kg	
Pack Size(s) - Repacked	Product Code	Pack Size	Product Code	Pack Size
	0001101	1kg	0001396	6 x 1kg
	0001400	10 x 1kg	0001516HP	12 x 160g

Photograph

Typical Example of Raw Material



Shelf Life & Storage Conditions		
Maximum Shelf at Packing	720	Days
Minimum Life on Receipt (MLOR)	90	Days
Storage Temperature on Delivery	Ambient	
Storage Instructions	Store in a cool dry place out of direct sunlight	

Product Code	Issue No.	Issue Date	Authorised By:	Page
0001	14	30.05.24	J. Junduliene	Page 1 of 5



Shepcote Distributors Ltd
 Pexton Road
 Kelleythorpe Industrial Estate, Driffield
 East Yorkshire, YO25 9FR

Tel: 01377 252537
 Email: technical@shepcote.com
 www: www.shepcote.co.uk

Product Specification

Microbiological Standards

Test	Target	Acceptable	Reject
TVC	<50,000 cfu/g	100,000 cfu/g	>100,000 cfu/g
E.coli	<10 cfu/g	100 cfu/g	>100 cfu/g
S.aureus	<10 cfu/g	100 cfu/g	>100 cfu/g
Enterobacteriaceae	<100 cfu/g	1,000 cfu/g	>1,000 cfu/g
Yeasts & Moulds	<1000 cfu/g	50,000 cfu/g	>50,000 cfu/g
Salmonella	Not Detected in 25g	Not Detected in 25g	Detected in 25g

Chemical Standards

Test	Target	Acceptable	Reject
Moisture	4%	< 6%	>6%
Free Fatty Acids (FFA)	<1.5%	1.5%	>1.5%
Peroxide Value (PV)	<10 meq/kg	10 meq/kg	>10 meq/kg
Aflatoxin Total	<10 ppb	10 ppb	>10 ppb
Aflatoxin B1	<8 ppb	8 ppb	>8 ppb

Sensory Details

Appearance	Tear drop, flat shape with smooth surface, brown skin and creamy white to pale yellow inner meat
Aroma	Wholesome, very mild, sweet, light buttery and nutty taste with no adverse odour
Taste	Wholesome, very mild, sweet, light buttery and nutty taste with no adverse flavour
Texture	Crisp, crunchy, not soft

Physical Standards

Parameter	Target	Acceptable	Reject
Dissimilar	<5%	5%	>5%
Doubles	<15%	15%	>15%
Chip & Scratch	<10%	10%	>10%
Foreign Materials	<0.05%	0.05%	>0.05%
Particles & Dust	<0.1%	0.1%	>0.1%
Other Defects	<5%	5%	>5%
Split & Broken (Also included in Other Defects)	<1%	1%	>1%
Serious Damage (Also included in Other Defects)	<1.5%	1.5%	>1.5%
Live Infestation	Absent	Absent	Present

Disclaimer: We will not accept claims for the defects that are within USDA set up standards and product specification.

Product Code	Issue No.	Issue Date	Authorised By:	Page
0001	14	30.05.24	J. Junduliene	Page 2 of 5

Product Specification

USDA GRADING PARAMETERS

The following is the breakdown of parameters that affect the grading for almonds, regardless of the variety or size.

DISSIMILAR

Different varieties of almonds in one load. Used for whole almond applications or for further processing, such as blanching and roasting.



DOUBLES

Two kernels developing in one shell. One side of a double kernel is flat or concave.



CHIP & SCRATCH

Loss of kernel skin as a result of mechanical processing. Greater than 1/8" (3.2mm) in diameter, is defined as injury; if affecting, in aggregate, greater than 1/4" (6.4mm) in diameter, it is defined as defect.



FOREIGN MATERIAL

Pieces of shell, hulls or other foreign matter that will not pass through a round-opening screen measuring 8/64" (3.2mm) in diameter.



PARTICLES & DUST

Fragments of almond kernels or other material that will pass through a round-opening screen measuring 8/64" (3.2mm) in diameter.



SPLIT & BROKEN

Seven-eighths or less of complete whole kernels that will not pass through a round-opening screen measuring 8/64" (3.2mm) in diameter.



OTHER DEFECTS

Any defect that materially detracts from the appearance of the individual kernel or the edible or shipping quality of the almonds. The defects include gum, shrivel, brown spot and discolored.



SERIOUS DEFECTS

Any defect that makes a kernel or piece of kernel unsuitable (includes decay, rancidity, insect injury and damage by mold).





Shepcote Distributors Ltd
 Pexton Road
 Kelleythorpe Industrial Estate, Driffield
 East Yorkshire, YO25 9FR

Tel: 01377 252537
 Email: technical@shepcote.com
 www: www.shepcote.co.uk

Product Specification

Bulk Packaging		
	Primary	Secondary
Material	Corrugated Cardboard	N/A
Closure Method	Glue and or Tape	N/A
Repacked Packaging		
	Primary	Secondary
Material	Clear food grade plastic	Corrugated Cardboard
Closure Method	Heat Seal	Brown Gum Tape or Clear Sticky Tape

Nutritional Information	
Parameter	Per 100g
Energy (kJ)	2655
Energy (Kcal)	641
Protein (g)	21.2
Available Carbohydrates (g)	21.7
Of Which Sugars (g)	3.9
Fat (g)	49.4
Of Which Saturates (g)	3.7
Salt (g)	0.1
Fibre (g)	12.2

Source: USDA (kJ and Kcal calculated in accordance with Regulation (EU) No 1169/2011)

Allergens				
Component (and products thereof)	Contains (Bulk)	Contains (Repack)	Handled at Shepcote	Comments
Cereals containing gluten	N	MC	<input checked="" type="checkbox"/>	
Crustaceans	N	N	<input type="checkbox"/>	
Eggs	N	N	<input checked="" type="checkbox"/>	
Fish	N	N	<input type="checkbox"/>	
Peanuts	N	MC	<input checked="" type="checkbox"/>	
Soybeans	N	N	<input checked="" type="checkbox"/>	
Milk	N	N	<input checked="" type="checkbox"/>	
Nuts	Y	Y	<input checked="" type="checkbox"/>	Almond
Celery	N	N	<input checked="" type="checkbox"/>	
Mustard	N	N	<input checked="" type="checkbox"/>	
Sesame	N	MC	<input checked="" type="checkbox"/>	
Sulphur Dioxide >10 mg/kg	N	N	<input checked="" type="checkbox"/>	
Lupin	N	N	<input type="checkbox"/>	
Molluscs	N	N	<input type="checkbox"/>	

Y = Contains, N = Does Not Contain, MC = May Contain



Shepcote Distributors Ltd
Pexton Road
Kelleythorpe Industrial Estate, Driffield
East Yorkshire, YO25 9FR

Tel: 01377 252537
Email: technical@shepcote.com
www: www.shepcote.co.uk

Product Specification

Suitable for		
Group	Bulk	Repacked
Vegetarian	Yes	Yes
Vegan	Yes	Yes
Kosher (Certified)	No	No
Halal (Certified)	No	No

Other Intolerances and/or Food Groups			
Component	Contains		Comments
	Yes	No	
Genetically Modified Organisms (GMO)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Irradiated Materials	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Hydrogenated Fat/Oil	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Palm Oil	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Maize or Maize Derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Vegetable & Vegetable Derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Yeast & Yeast Derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Seeds, Seed Oil & Seed Derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Fruit & Fruit Derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Flavouring, Colours or Preservatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Beef, Pork, Lamb, Poultry & Derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Gelatine	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Other Animal Derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Added Sugar	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Added Salt	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Mono Sodium Glutamate (MSG)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Artificial Colours Including Azo Dyes	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
BHA/BHT	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Kiwi	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Cinnamon	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Cocoa	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Coriander	<input type="checkbox"/>	<input checked="" type="checkbox"/>	

Signed for and on behalf of			
Name	Position	Signature	Date

Please sign and return a copy of this specification within two weeks of receipt. Failure to do so will be deemed as customer acceptance

Signed for and on behalf of Shepcote Distributors Ltd			
Name	Position	Signature	Date
Jurate Junduliene	Quality Manager		30.05.24

Product Code	Issue No.	Issue Date	Authorised By:	Page
0001	14	30.05.24	J. Junduliene	Page 5 of 5